

bar 🚳 kitchen

LUNCH

CRAFTED SOUPS & SALADS

SHE CRAB SOUP

Cup 5.00 Bowl 8.00 Jumbo lump crab, mace, sherry wine

BRUNSWICK SOUP

Cup 5.00 Bowl 8.00 Pulled pork, short ribs, chicken, corn, lima beans, tomatoes

CAESAR SALAD 10.00

Chopped romaine, pecorino cheese, garlic croutons, cherry tomatoes

THE WEDGE 10.00

Baby iceberg, crumble blue cheese, diced tomatoes, blue cheese dressing gf

FARMER'S SALAD 15.00

Mixed greens, farm fresh egg, carrots, red onion, tomatoes, roasted corn, cucumber, herbed crouton, smoky onion vinaigrette

THAI STEAK SALAD 18.00

Braised short rib, tomato, cucumber, red onion, romaine lettuce, mango, mint, cilantro, roasted peanuts & sweet-chili vinaigrette

SAVOR SALAD 15.00

Grilled chicken, Southern Belle bourbon goat cheese, candied pecans, peaches, riesling vinaigrette, Alabama's Rural Limestone County gf

SALAD ENHANCEMENTS

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Add Chicken 4.00 Add Salmon 6.00 Add Steak 6.00 Add Shrimp 7.00

ARTISAN SANDWICHES

Includes choice of fries, sweet potato fries or side salad and Wickle's Pickles

CLASSIC BURGER 14.00

Tomato, onion, cheddar, leaf lettuce, brioche bun

FARMERS BURGER 16.00

Fried egg, pulled beef, bacon, spicy slaw, smoked gouda, tomato, onion, brioche bun

CLUB SANDWICH 15.00

Turkey, ham, bacon, mayo, smoked gouda, leaf lettuce, tomato, toasted wheat bread

FRENCH DIP 14.00

Sliced roasted ribeye, provolone cheese, horseradish cream, caramelized onion, au jus, hoagie roll

ITALIAN SUB 15.00

Salami, coppa, prosciutto, provolone, lettuce, onion, Italian dressing, French baguette

LOUISIANA CRAB

BURGER 15.00

Avocado, leaf lettuce, chipotle aioli, brioche bun see

VEGGIE BURGER 14.00

Black beans, carrots, beets, sesame seeds, quinoa, onion, mushroom, garlic aioli, whole wheat bun www

TURKEY PANINI 14.00

Roasted turkey, pesto, sliced tomato, gouda, panini roll www.

SPOTLIGHTS

LINGUINE "ALLA VODKA" 16.00

Tomatoes, garlic, olive oil, lobster & rock shrimp

TRUFFLE LOBSTER 'MAC N CHEESE' 20.00

Creamy tallegio-mascarpone sauce, with Maine lobster & black truffle

2 FISH TACOS 14.00

Fried cod, guacamole, jalapeño ranch, tomato, Napa cabbage, served with one side sur

2 SHRIMP TACOS 16.00

Blackened shrimp, guacamole, jalapeño ranch, tomato, Napa cabbage, served with one side www

SOUTHWEST QUESADILLA

Corn & black bean pico, guacamole, Fresno sour cream Pulled Chicken 14.00 Shrimp 16.00

MARGHERITA FLATBREAD 14.00

Fresh mozzarella, roma tomatoes, fresh basil, garlic olive oil

PEPPERONI FLATBREAD 14.00

Pepperoni, red onion, mushroom, shredded mozzarella, tomato sauce

FISH AND CHIPS 16.00

8 oz. beer battered cod, house made tartar, wedge potatoes

ALONG SIDE

FRIES 5.00 Garlic, herbs

GRILLED JUMBO ASPARAGUS 5.00 gf

STEAMED

BROCCOLI 5.00 species gf

BEER BATTERED ONION RINGS 5.00

Executive Chef Robert Chaffin & Restaurant Chef Paul Harris Our mission is to incorporate locally sourced and organic ingredients. Groups of eight or more will be subject to an automatic 18% gratuity added to the final check.



to boost nutritional composition and flavors.